

# Double Chocolate Cookies

Double Chocolate Cookies paired with a glass of red wine is the perfect way to settle in for a cozy night.

## INGREDIENTS

- ½ cup cocoa powder
- ¾ cup + 2 tbsp all-purpose flour
- ½ tsp baking powder
- ¼ tsp salt
- 3 tsp espresso powder
- ½ cup unsalted butter, melted
- ¼ cup brown sugar
- ¾ cup white granulated sugar
- 1 egg
- 2 tbsp vegetable or avocado oil
- 1 tsp vanilla extract
- ½ cup semi-sweet chocolate chips



## RECIPE

1. Preheat the oven to 350F. Line a baking sheet with parchment paper.
2. In a small bowl stir together cocoa powder, all-purpose flour, baking powder, salt and espresso powder. Set aside.
3. In a large bowl whisk together melted butter, brown sugar and white sugar until combined. Then whisk in egg, oil and vanilla extract until fully incorporated.
4. To the wet ingredients add the dry ingredients, stirring until combined and a cookie dough forms. Lastly, fold in the chocolate chips.
5. Scoop out 2 tablespoons of cookie dough per cookie and drop onto the prepared baking sheet, spacing the dough about 2 inches apart.
6. Bake for 10-12 minutes until edges are set and the middle is still a bit gooey. Cool the cookies for 5 minutes before moving to a cooling rack.

Wine and food pairings by: Hello Someday Wine Recipe and food photography by: Cooking in my Genes